Contents

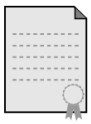
GB-IE

1. INSTRUCTIONS FOR PROPER USE 4
2. DISPOSAL INSTRUCTIONS – OUR ENVIRONMENT POLICY 4
3. SAFETY PRECAUTION 5
4. INTENDED USE OF THE APPLIANCE 5
5. KNOW YOUR COOKER 6
6. BEFORE FIRST USE 6
7. USE OF THE HOB 7
7.1 Lighting of the hob burners 7
7.2 Practical advice for using the hob burners 7
7.3 Diameter of the vessels to be used on each burner 7
8. FRONT CONTROL PANEL 8
9. USE OF THE OVENS 10
9.1 Warnings and general advice 10
9.2 Cooling system 10
9.3 Use of the electric grill in the large oven 10
9.4 Use of the electric grill in the auxiliary oven 10
9.5 How to use the grill 10
9.6 WARNING 11
9.7 Storage compartment 11
10. ELECTRONIC PROGRAMMER 12
10.1 Clock adjustment 12
10.2 Semiautomatic cooking 12
10.3 Automatic cooking 12
10.4 End of cooking 12
10.5 Minute Counter 13
10.6 Adjusting alarm volume 13
10.7 Switching off the alarm 13
10.8 Cancellation of set data 13
10.9 Changing the set data 13
11. CLEANING AND MAINTENANCE 14
11.1 Cleaning stainless steel 14
11.2 Ordinary daily cleaning 14
11.3 Food stains or residues 14
11.4 Cleaning of the hob components 14
11.5 Cleaning of oven 15
11.6 Door glass 15
12. EXTRAORDINARY MAINTENANCE 16
12.1 Lubrication of the taps 16
12.2 Replacement of light bulb 16
12.3 Removing the door 16
12.4 Oven door seal 16
13. INSTALLATION OF THE APPLIANCE 17
13.1 Electrical connection 17
13.2 Ventilation requirements 17
13.3 Connecting to natural and LPG gas 18
14. ADAPTATION TO DIFFERENT TYPES OF GAS 19
14.1 Replacement of nozzles on the hob 19
14.2 Burner and nozzle characteristics table 20
14.3 Arrangement of the burners on the hob 20
15. FINAL OPERATIONS 21
15.1 Regulation of the hob burner minimum level for natural gas 21
15.2 Regulation of the hob burner minimum level for LPG 21
15.3 Mounting the rear top skirtboard (where applicable) 21
15.4 Wall fixing 21

INSTRUCTIONS FOR THE USER*: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance*

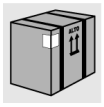
INSTRUCTIONS FOR THE INSTALLER: *these are intended for the* ***qualified engineer*** *who is to install, commission and test the appliance*

1. INSTRUCTIONS FOR PROPER USE



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE COOKER. WE ADVISE READING THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE COOKER. ALSO KEEP THE SERIES OF NOZZLES SUPPLIED. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.

THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS VISIBLY POSITIONED IN THE STORAGE COMPARTMENT.
THE PLATE MUST NOT BE REMOVED.

DO NOT USE METALLIC SPONGES OR SHARP SCRAPERS: THEY WILL DAMAGE THE SURFACE.
USE NORMAL NON-ABRASIVE PRODUCTS FOR STEEL, AND A WOODEN OR PLASTIC TOOL IF NECESSARY.
RINSE THOROUGHLY AND DRY WITH A SOFT CLOTH OR DEERSKIN.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF LEFT TO SET FOR TOO LONG, THEY MIGHT DAMAGE THE ENAMEL LINING OF THE OVEN.

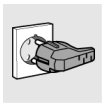
The manufacturer declines all responsibility *for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.*

2. DISPOSAL INSTRUCTIONS – OUR ENVIRONMENT POLICY

Our appliances are only packaged using non-pollutant, environment-friendly, recyclable materials. We urge you to cooperate by disposing of the packaging properly. Contact your local dealer or the competent local organisations for the addresses of collection, recycling and disposal facilities.
Never leave all or part of the packaging lying around. Packaging parts, and especially plastic bags, may represent a suffocation hazard for children.
Your old appliance must also be disposed of properly.
Important deliver the appliance to your local organisation authorised to collect scrapped appliances. Proper disposal allows the intelligent recovery of valuable materials. Refrigeration appliances contain gases which may damage the environment; it is important to ensure that the refrigeration circuit pipelines are not damaged until the competent service has taken delivery of the appliance.
Before scrapping your appliances it is important to remove doors and leave shelves in position as for use, to ensure that children cannot accidentally become trapped inside during play. Also, cut the power supply lead and remove it and the plug.

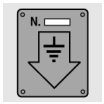
3. SAFETY PRECAUTION

ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.
IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICE BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.
CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFCTIORY STANDARDS.
DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED OUT BY COMPETENT PERSON.



THE PLUG TO BE CONNECTED TO THE POWER CABLE AND THE SOCKET MUST BE THE SAME TYPE AND MUST CONFORM TO CURRENT REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

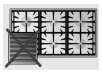
DO NOT INSTALL THIS APPLIANCE ON A RAISED PLATFORM.



IT IS COMPULSORY THAT THE APPLIANCE BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE APPLIANCE, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

DO NOT PUT PANS WITHOUT PERFECTLY SMOOTH AND FLAT BOTTOMS ON THE HOB GRIDS.



DO NOT USE CONTAINERS OR BROILERS THAT EXTEND BEYOND THE OUTER PERIMETER OF THE HOB.

NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THE APPLIANCE IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.
WHEN OPERATING THE GRILL ALL ACCESSIBLE PARTS COULD BECOME VERY HOT: **KEEP OUT OF THE WAY OF CHILDREN.**

WHEN NOT IN USE, MAKE SURE THAT THE CONTROL KNOBS ARE IN THE CORRECT (OFF) POSITION .

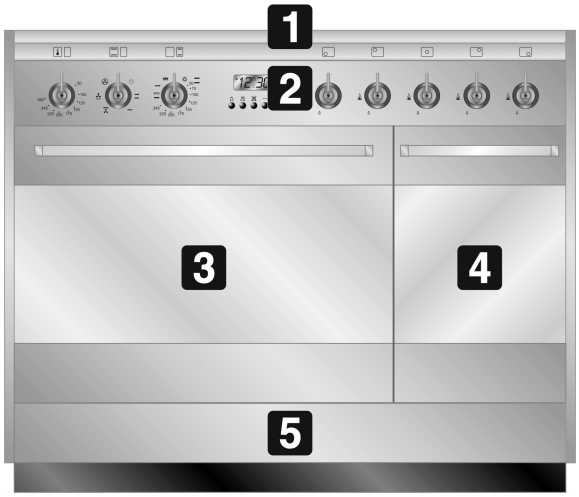
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

4. INTENDED USE OF THE APPLIANCE

THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

The manufacturer declines all responsibility *for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.*

5. KNOW YOUR COOKER



1 COOKING HOB

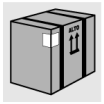
2 CONTROL PANEL

3 MAIN OVEN

4 AUXILIARY OVEN

5 STORAGE COMPARTMENT

6. BEFORE FIRST USE



Do not leave the packing in the home environment. separate the various waste materials and take them to the nearest special garbage collection centre.

The inside of the appliance should be cleaned to remove all manufacturing residues. For further information about cleaning, see section "11. CLEANING AND MAINTENANCE"

Using the oven and the grill for the first time, heat them to the maximum temperature (**260** or **245°**C) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food.

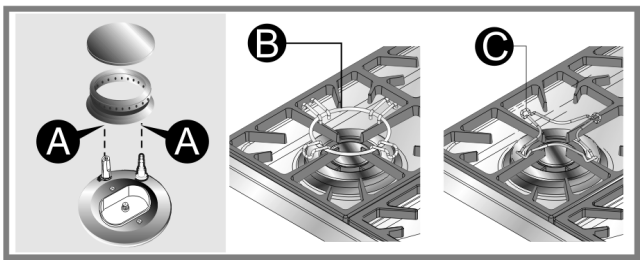
After a power cut, the oven display will flash intermittently and show 0:00. To adjust refer to paragraph "10. ELECTRONIC PROGRAMMER"

7. USE OF THE HOB

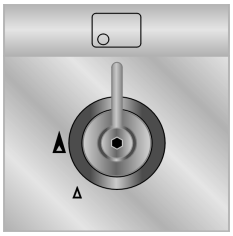
7.1 Lighting of the hob burners

*Before lighting the hob burners check that the flame caps are in the correct position and that their burner caps are in place, making sure that the holes **A** in the flame caps correspond to the spark plugs and thermocouples.*

The optional grid **B** is for use with “woks” (Chinese pans).
To prevent deterioration of the hob we have equipped the cooker with a raised pan stand **C** to be placed underneath pans more than 26 cm in diameter.
The supplied reduction rest **C** is used also for small pans.



The drawing next to each knob shows the corresponding burner. The appliance has an electronic lighting device. Simply press and turn the knob anticlockwise to the minimum flame symbol Δ, , until the flame is lit. Hold the knob down for a few seconds to allow the thermocouples to heat up. The burner may go out when the knob is released: this is because the thermocouple has not been sufficiently heated. Repeat the operation holding down the knob a little longer. This operation is not necessary for burners without thermocouples.

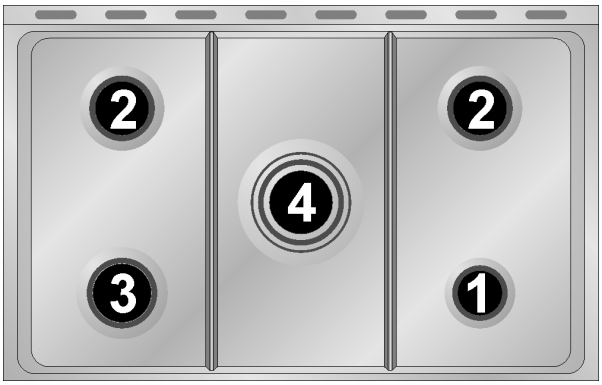


For models with thermocouples, should the burner accidentally go out, a safety device will be activated which stops the gas flow even if the tap is open.

7.2 Practical advice for using the hob burners

For better use of the burners and lower gas consumption, use covered vessel that are proportional in size to the burner to prevent the flame from licking the sides (see paragraph “ 7.3 Diameter of the vessels to be used on each burner”). When water reaches the boiling point, lower the flame so that it doesn’t overflow. To avoid burns or damage to the hob, all vessels or griddle plates must be placed within the perimeter of the hob. All vessels must have a flat and smooth bottom. When using fats or oils, be extremely careful that they don’t overheat and catch fire.
If the flame accidentally goes out, turn off the control knob and wait at least 1 minute before trying to re-light the burner.

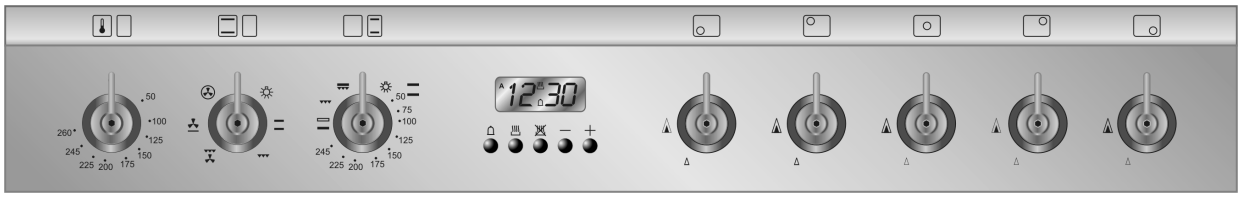
7.3 Diameter of the vessels to be used on each burner



BURNERS	Ø MIN. AND MAX. (IN CM.)
1. Auxiliary	12 - 14
2. Semirapid	16 - 24
3. Rapid	18 - 26
4. Triple Crown	18 - 26

8. FRONT CONTROL PANEL

All the cooker controls and commands are on the front panel.



MAIN OVEN THERMOSTAT KNOB

MAIN OVEN FUNCTION KNOB

AUXILIARY OVEN THERMOSTAT KNOB

FRONT LEFT BURNER

REAR LEFT BURNER

CENTRAL BURNER

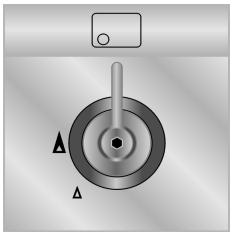
REAR RIGHT BURNER

FRONT RIGHT BURNER

If the cooker is equipped with an electronic programmer, before using the oven make sure that the symbol ; appears on the display. See paragraph "10. ELECTRONIC PROGRAMMER".

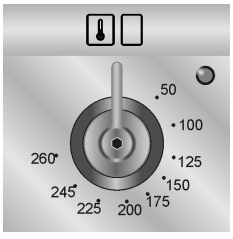
HOB BURNER COMMAND KNOB

The flame is lit by pressing the knob and turning it anticlockwise to minimum flame . To adjust the flame turn the knob between maximum () and minimum (). The burner goes out when the knob is returned to the position.



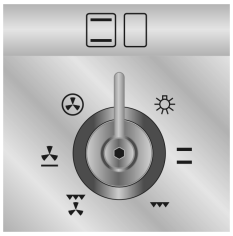
MAIN OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between **50**° and **260**°C.
If the appliance has an electric oven, the warning light will come on when the oven is heating up. When it goes out it means that the required temperature has been reached. Regular flashing means that oven temperature is being constantly maintained at the programmed level.



MAIN OVEN CONTROL KNOB

Each of the functions listed below can be used (except the oven light and the small grill) only together with the correct temperature thermostat regulation as described on page of this manual.



OVEN LIGHT

UPPER AND LOWER HEATING ELEMENT

GRILL ELEMENT

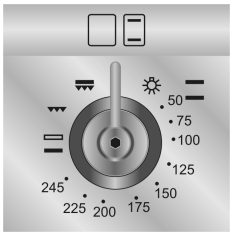
GRILL ELEMENT + VENTILATION

LOWER HEATING ELEMENT + VENTILATION

VENTILATED HEATING ELEMENT + VENTILATION

AUXILIARY OVEN THERMOSTAT KNOB

Selection of cooking temperature is carried out by turning the knob clockwise to the required temperature, between 50° and 250°C.
The tell-tale light comes on to indicate that the oven is warming up. When it goes out it means that the required temperature has been reached.
Intermittent going on and off of the light means that oven temperature is being constantly maintained at the programmed level.
The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light:



OVEN LIGHT

UPPER AND LOWER HEATING ELEMENT
50 ÷ 245°

LOWER HEATING ELEMENT

GRILL ELEMENT

UPPER HEATING ELEMENT AND GRILL ELEMENT

9. USE OF THE OVENS

For the models with electronic programmer, before using the oven make sure that the display shows the symbol .

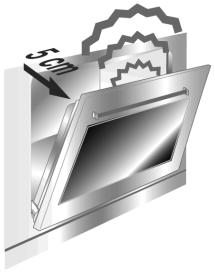
9.1 Warnings and general advice

Using the oven and the grill for the first time, heat them to the maximum temperature (**260-245°**C) for as long as it takes to burn off any production oil residues which could give a nasty flavour to the food. After a power cut, the oven display will flash intermittently and show 0:00. To adjust refer to paragraph "10. ELECTRONIC PROGRAMMER "

Oven accessories which may come into contact with foods are made from materials complying with the requirements of the current directive.

If both ovens are in use at the same time, there may be problems with delicate cooking processes.

To prevent problems caused by steam in the oven, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open.
To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.



9.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon a few minutes after the oven has been turned on.
Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

9.3 Use of the electric grill in the large oven

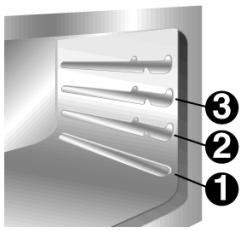
For short cooking procedures, such as the final crisping of meat which is already cooked, select the static grill function and turn the thermostat knob to the maximum temperature. The fan grill function allows actual cooking procedures to be carried out, thanks to the fan function which ensures that the heat penetrates into the food. For this cooking mode, select the fan grill function (and turn the thermostat knob to the ideal cooking temperature (never set at more than 200° C).

9.4 Use of the electric grill in the auxiliary oven

For short cooking procedures, such as the final crisping of meat which is already cooked, select the static grill function .

9.5 How to use the grill

Once the grill is lit, the red warning light will come on. Leave the oven to heat up for five minutes before placing the food inside.
Food should be flavoured and basted with oil or melted butter before cooking. An oven dish should be used to contain the sauces. The food should be placed on the oven shelf which is positioned on one of the guides supplied with the different ovens, following the instructions below:



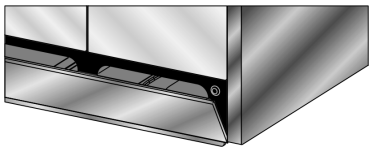
FOOD	RACK ON THE SHELF
Flat or thin meat	3
Rolled roast joints	2 - 3
Poultry	2 - 3

9.6 WARNING

- Cooking procedures in this mode must never last more than 60 minutes.
- In models with gas oven, the door must be half-open on the first catch during grilling and grill-rotisserie cooking.
- In models with electric oven, the door must be close during grilling and grill-rotisserie cooking.
- To avoid dangerous overheating when the oven or the grill is used, the glass cover must always be up. The electric grill and the gas oven cannot be used at the same time.
- During and after use the accessible parts of the oven may be very hot, and children must always be kept at a distance.
- During cooking with the rotisserie, one of the oven trays provided with the cooker should be placed in the bottom of the oven, inserting it on the bottom runners, in order to collect the grease andfatswhichmaybeformed.
- During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.
- When using the oven, remove all unused baking sheets and shelves from the interior.

9.7 Storage compartment

A storage compartment, accessible by pulling on the top edge of the door, is located beneath the oven.
Never store flammable materials such as rags, paper or the like. The compartment is intended only for holding the metal accessories of the range.



Never open the storage compartment when the oven is on and still hot. The temperature inside may be very high.

10.ELECTRONIC PROGRAMMER

*The programmer user instructions are valid only for the **main oven**.*

LIST OF FUNCTIONS

MINUTE-COUNTER KEY

COOKING TIME KEY

END OF COOKING KEY

DECREASE TIME KEY

INCREASE TIME KEY

10.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates 0:00. Press the keys and and at the same time the keys − or +: each single press changes the time by 1 minute either up or down.

Before setting the programmer activate the desired function and temperature.

10.2 Semiautomatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key the display lights up, showing 0:00; keep the key pressed and at the same time, press keys − or + to set the cooking time.

Release key to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .

10.3 Automatic cooking

Use this setting to automatically start and stop the oven.

By pressing key the display lights up showing 0:00; keep the key pressed and at the same time, press keys − or + to set the cooking time.

By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys − or + regulate the end of cooking time.

Release key to start the programmed count and the display will show the right time together with symbols **A** and .

After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

10.4 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol, indicating that the oven has returned to manual operation mode.

10.5 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key the display shows 0:00; keep the key pressed and at the same time press keys − or + . On releasing the key programmed counting will begin and the display will show the current time and the symbol.

After set-up, to see the remaining time, press the key .
Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

10.6 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key −.

10.7 Switching off the alarm

The alarm switches off automatically after seven minutes. They can be manually de-activated by pressing the keys and . together. **To switch off the appliance, rotate all the knobs to position 0.**

10.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time 0:00 is reached by means of variation keys − or +. Time cancellation will be considered as end-of-cooking time by the programmer.

10.9 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys − or +.

11.CLEANING AND MAINTENANCE

NEVER USE A STEAM JET TO CLEAN THE APPLIANCE.

11.1 Cleaning stainless steel

To maintain stainless steel in good condition clean it regularly after each use, once it has cooled down.

11.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

11.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or deerskin.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

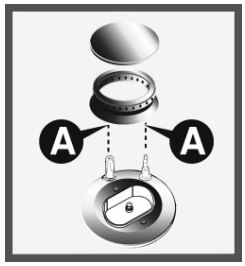
11.4 Cleaning of the hob components

11.4.1 Grids

Remove the grids and clean them in warm water with a non-abrasive detergent, taking care to remove any encrustations. Replace them on the hob.
Continuous contact of the grids with the flame can cause the enamel near the hot areas to be altered. This is completely natural and does not compromise the functionality of the component.

11.4.2 Burner caps and flame cap crowns

The caps and flame-spreader crowns are extractable to facilitate cleaning. Wash them in hot water with non-abrasive detergent, taking care to remove any encrustations, and wait until they are **perfectly dry**.

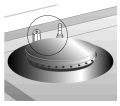


WARNING: do not wash these components in the dishwasher.
The burners can be left to soak in hot water and detergent.

Replace the flame-spreader crowns, checking that they are positioned in their housing with their respective caps, taking care that flame-spreader holes **A** correspond to the spark plugs and the thermocouples.

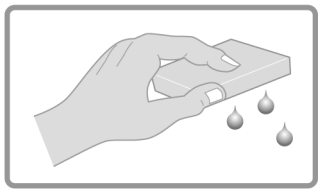
11.4.3 The spark plugs and thermocouples

To function properly the spark plugs and thermocouples must always be clean (on the models which are equipped with them). Check them regularly and clean with a damp cloth if necessary. Any dry residues can be removed with a toothpick or a needle.



11.5 Cleaning of oven

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- Clean the oven grill with hot water and non-abrasive detergent. Rinse and dry.
- Clean the internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry.
- Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

11.6 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

When cleaning, the appliance must be dried thoroughly since detergent and water drips might damage its operation and appearance.

12.EXTRAORDINARY MAINTENANCE

The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

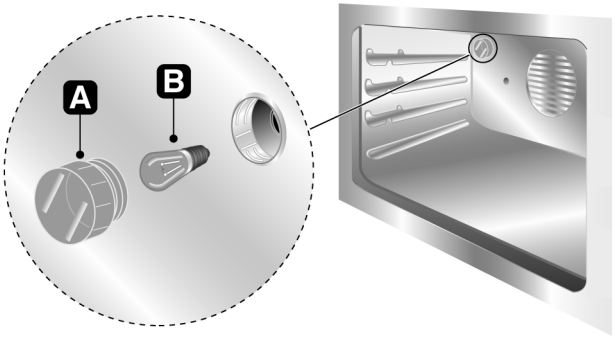
Before any intervention, disconnect the power supply of the device.

12.1 Lubrication of the taps

In time the taps may be difficult to turn or may be blocked. Clean them inside and replace the lubrication grease. This operation should be carried out by a specialised technician.

12.2 Replacement of light bulb

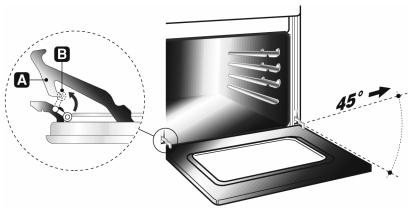
Remove cover **A** by twisting anticlockwise, replace bulb **B** with another similar bulb (25 W). Refit the cover **A**.



Only use oven bulbs (T 300°C).

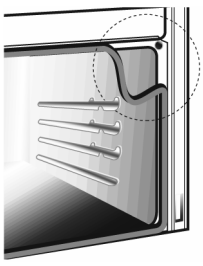
12.3 Removing the door

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



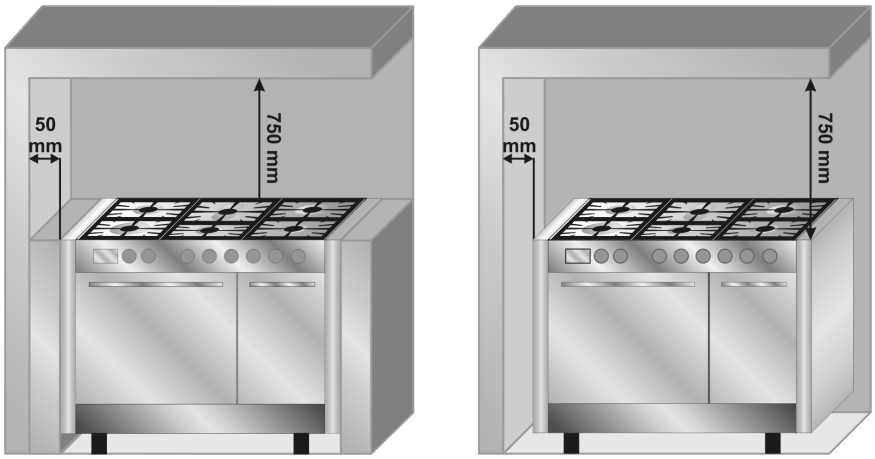
12.4 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.



13.INSTALLATION OF THE APPLIANCE

*It is the law that all gas appliances are installed by **competent persons**. Corgi gas installers are approved to work to safe and satisfactory standards. All gas installation, servicing and repair work must be in accordance with the gas safety regulations 1984 (installation and use) as amended 1990.*
This appliance may be installed next to a wall which is higher than the appliance, with a minimum distance of 50 mm from the side of the appliance, as shown in the diagram showing the correct installation conditions. Any wall cupboards or shelves must be at a distance of at least 750 m above the work surface.



13.1 Electrical connection

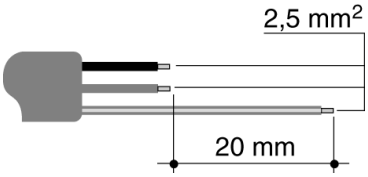
The I.D. plate with techinical data, registration number and brand name is visibily positioned in the storage compartment.
The plate must not be removed.

If the appliance is connected to the supply by means of a fixed connection, install a multipolar cut-out device on the line, with contact opening distance equal to or greater than **3 mm**, located near the appliance and in an easily reachable position.

Connection to the supply may be fixed or with plug and socket. In the latter case the plug and socket must be suitable for the cable employed and conform with the regulations in force. Regardless of the type of connection, earthing of the appliance is absolutely obligatory. Before connection make sure that the supply line is suitably earthed. Avoid the use of reducers, adapters or shunts.

For operation on 220-240V~: use a three-pole H05RR-F cable having a cross section of 3 x 2.5 mm^2

The cable end to be connected to the appliance must be provided with ground wire (yellow-green) at least 20 mm longe.



***The manufacturer declines all responsibility** for damage to persons or things caused by non-observance of the above prescriptions.*

13.2 Room ventilation

The appliance may only be installed in a permanently ventilated room as specified by the relevant regulations. The air flow into the room where the appliance is installed must be sufficient for proper gas combustion and room ventilation. The air vent, protected by gratings, must be of suitable size (see relevant regulations) and located so that they cannot be even partially obstructed.
The kitchen must be kept properly ventilated to disperse the heat and humidity produced by cooking processes: in particular, a window should be opened or the speed of any fans increased after prolonged use.

13.3 Combustion gas discharge

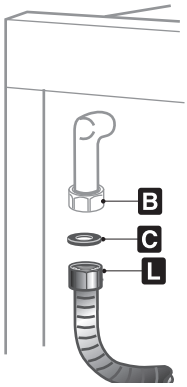
Combustion gases may be discharged by means of hoods connected to a natural draught chimney or a fan extraction system. An efficient extraction system requires precise planning by an authorised specialist and must comply with the distances and positions indicated by the regulations. After installation, the specialist must issue a certificate of compliance.

13.4 Connecting to natural and LPG gas

FOR THE GAS CONNECTION, SEE THE TYPE OF APPLIANCE SUPPLY TUBE

- **Free hexagonal connector**

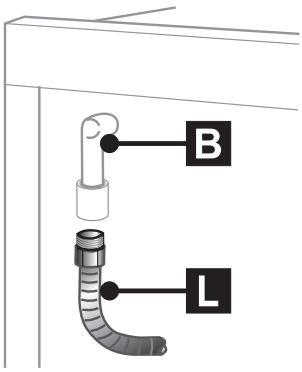
Make the connection to the appliance using flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Please use seal **C** between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.



If connecting to LPG the bayonet hose must have red bands on it.

- **Smooth welded connector**

Make the connection to the appliance using a flexible bayonet style hose in accordance to B.S. 669. The hose connection at the rear of the appliance has a ½" BSP internal thread. Always apply a suitable sealing substance (such as Teflon tape) between the flexible connection **L** and the appliance supply tube **B**. When making the connection, make sure that no stress of any kind is applied to the cooker and that the hose does not touch any sharp edges.



If connecting to LPG the bayonet hose must have red bands on it.

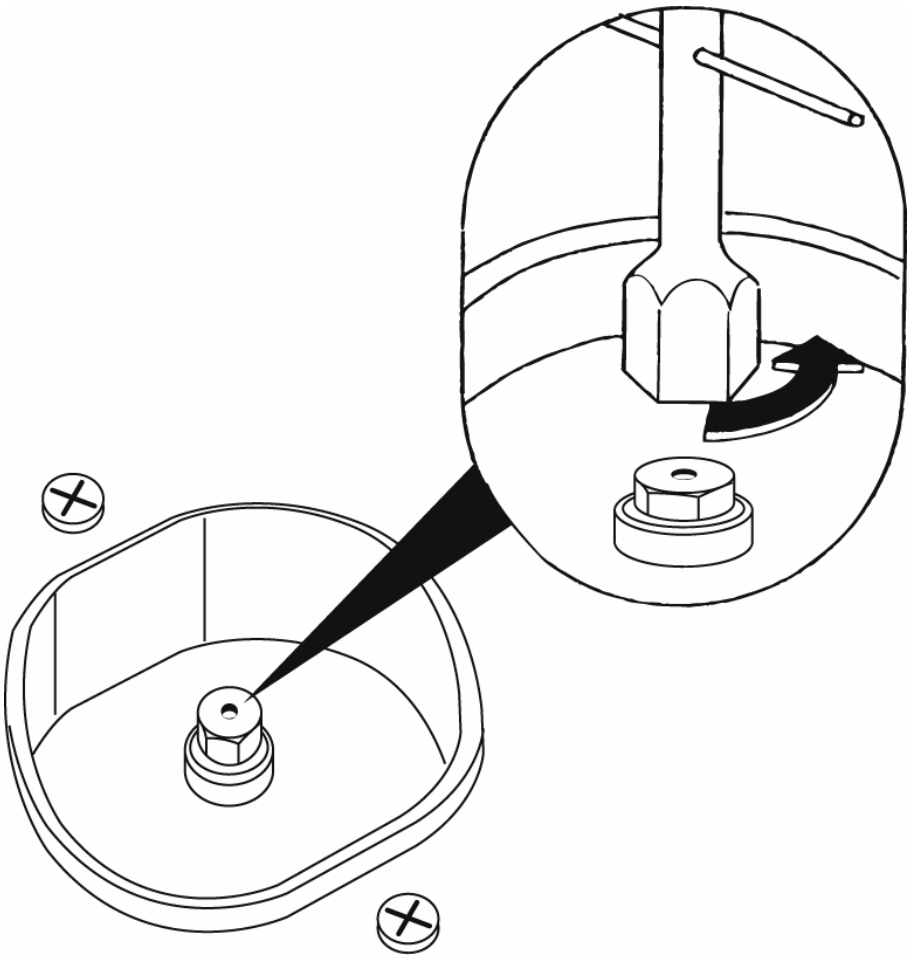
14.ADAPTATION TO DIFFERENT TYPES OF GAS

Before performing any cleaning or maintenance work, disconnect the appliance from the mains.

The cooker hob is preset for **natural gas G20** (2H) at a pressure of 20 mbar. In the case of operation with other types of gas the burner nozzles must be changed and the minimum flame adjusted on the gas taps. To change the nozzles, proceed as described below.

14.1 Replacement of nozzles on the hob

1 Extract the grids and remove all the caps and flame-spreader crowns;
2 Unscrew the burner nozzles with a 7 mm socket wrench;
3 Replace the nozzles according to the type of gas to be used and the description in paragraph "14.2 Burner and nozzle characteristics table ";
4 Replace the burners in the correct position.

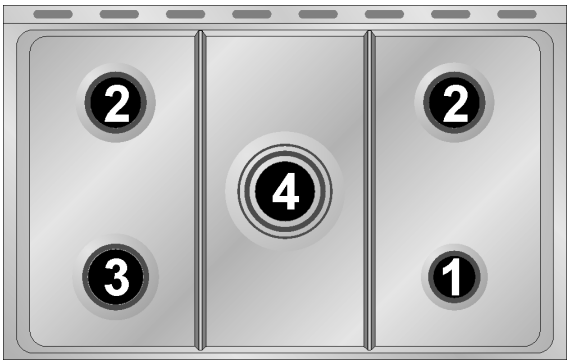


14.2 Burner and nozzle characteristics table

Burner	Rated heating capacity (kW)	LPG – G30/G31 28/37 mbar				
		Nozzle diameter 1/100 mm	By-pass 1/100 mm	Reduced flowrate (W)	Flowrate g/h G30	Flowrate g/h G31
Auxiliary	1.0	50	30	350	72	71
Semi rapid	1.75	65	33	450	127	125
Rapid	3	85	45	800	217	214
Triple crown	3.2	91	65	1500	232	228

Burner	Rated heating capacity (kW)	NATURAL GAS – G20 20 mbar	
		Nozzle diameter 1/100 mm	Reduced flowrate (W)
Auxiliary	1.0	72	350
Semi rapid	1.75	97	450
Rapid	3	115	800
Triple crown	3.5	140	1500

14.3 Arrangement of the burners on the hob



BURNERS	ø min e max (in cm.)
1 Auxiliary	12 - 14
2 Semi rapid	16 - 24
3 Rapid	18 - 26
4 Triple crown	18 - 26

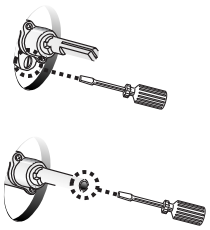
15.FINAL OPERATIONS

After replacing the nozzles, reposition the flame-spreader crowns, the burner caps and the grids.

Following adjustment to a gas other than the preset one, replace the gas adjustment label fixed to the appliance with the one corresponding to the new gas. This label is in the packet together with the nozzles.

15.1 Regulation of the hob burner minimum level for natural gas

Light the burner and turn it to the minimum position Δ.
Remove the knob and turn the regulation screw inside or next to the gas tap pin (depending on the model) until you get a suitable minimum flame. Replace the knob and check burner flame stability: (rapidly turning the knob from maximum to minimum position, the flame should not go out). Repeat the operation on all the gas taps.



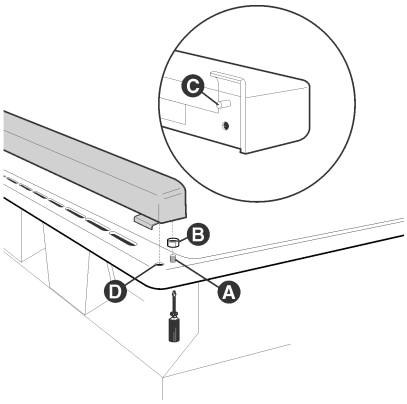
For models with valves, keep the knob at minimum level for about 1 minute to keep the flame lit and to activate the safety device.

15.2 Regulation of the hob burner minimum level for LPG

In order to adjust the minimum with LPG, the screw at the side of the tap rod must be turned clockwise all the way.
The bypass diameters for each individual burner are shown in paragraph “14.2 Burner and nozzle characteristics table". Once the regulation has been completed, restore the seal on the by-passes using paint or similar materials.

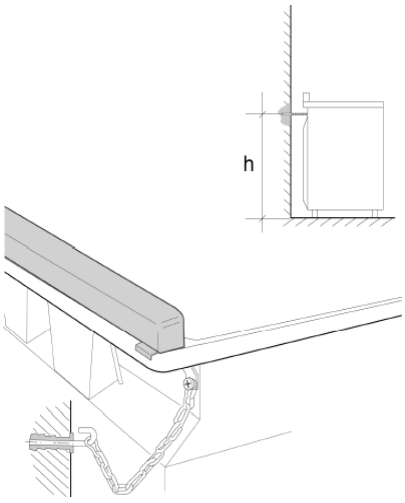
15.3 Mounting the rear top skirtboard (where applicable)

- Loosen nuts **B**.
- Position the skirt above the top, taking care to align pins **C** with holes **D**.
- Secure the skirt to the top by tightening screws **A**.



15.4 Wall fixing

- Stretch out the chain attached to the cooker horizontally so that the other end touches the wall.
- Mark the wall in the position where the hole is to be drilled.
- Drill the hole, insert a wall plug and attach the chain.
- Move the cooker up against the wall.



914772360/ C